



Double Fudge Cake with Chocolate Buttercream Frosting

READY IN



60 min.

SERVINGS



20

CALORIES



856 kcal

DESSERT

Ingredients

- ☐ 5.3 teaspoons baking soda
- ☐ 1.5 cups buttermilk at room temperature
- ☐ 5.5 cups cocoa powder good
- ☐ 3 tablespoons hot-brewed coffee brewed
- ☐ 2 tablespoons plus light
- ☐ 3 extra large eggs at room temperature
- ☐ 10.5 cups flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 1.5 cups heavy cream
- ☐ 1 cup brown sugar light packed
- ☐ 20 servings m&m's candy for decorating
- ☐ 0.5 teaspoon salt
- ☐ 24 ounces semi chocolate chips
- ☐ 0.8 cup cup heavy whipping cream sour at room temperature
- ☐ 0.5 pound butter unsalted at room temperature (2 sticks)
- ☐ 4 tablespoons butter unsalted at room temperature ()
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 3 teaspoons vanilla extract pure

Equipment

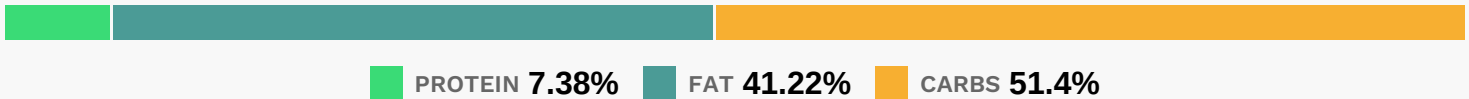
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Preheat the oven to 350 degrees. Butter and flour a 12 by 18 by 1 1/2-inch sheet pan and set aside.
- ☐ In a medium bowl, sift together the flour, cocoa, baking soda, and salt.
- ☐ In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugars on high speed until light, approximately 5 minutes.
- ☐ Add the eggs, one at a time, and the vanilla and mix well.

- ☐ Combine the buttermilk, sour cream, and coffee. On low speed, add the flour mixture and the buttermilk mixture alternately in thirds, beginning with the buttermilk mixture and ending with the flour mixture.
- ☐ Mix the batter only until blended.
- ☐ Pour the batter into the prepared pan and smooth the top with a spatula.
- ☐ Bake in the center of the oven for 25 to 30 minutes, or until a toothpick comes out clean. Cool to room temperature before frosting.
- ☐ Place the chocolate chips and heavy cream in a bowl set over a pot of simmering water, stirring occasionally, until the chips are completely melted. Off the heat, add the corn syrup and vanilla and allow the chocolate mixture to cool to room temperature. In the bowl of an electric mixer fitted with the whisk attachment, whisk the chocolate mixture and softened butter on medium speed for a few minutes, until it's thickened.
- ☐ Spread the frosting evenly on the cake. Have the children decorate the cake with M&M's.

Nutrition Facts



Properties

Glycemic Index:9.75, Glycemic Load:43.8, Inflammation Score:-9, Nutrition Score:27.577391358821%

Flavonoids

Catechin: 15.33mg, Catechin: 15.33mg, Catechin: 15.33mg, Catechin: 15.33mg Epicatechin: 46.46mg, Epicatechin: 46.46mg, Epicatechin: 46.46mg, Epicatechin: 46.46mg Quercetin: 2.37mg, Quercetin: 2.37mg, Quercetin: 2.37mg, Quercetin: 2.37mg

Nutrients (% of daily need)

Calories: 855.96kcal (42.8%), Fat: 41.44g (63.75%), Saturated Fat: 24.52g (153.25%), Carbohydrates: 116.25g (38.75%), Net Carbohydrates: 102.6g (37.31%), Sugar: 46.62g (51.8%), Cholesterol: 93.18mg (31.06%), Sodium: 409.83mg (17.82%), Alcohol: 0.24g (100%), Alcohol %: 0.13% (100%), Caffeine: 84.54mg (28.18%), Protein: 16.7g (33.41%), Manganese: 1.82mg (91.01%), Copper: 1.44mg (71.91%), Fiber: 13.65g (54.6%), Magnesium: 198.69mg (49.67%), Iron: 8.93mg (49.61%), Selenium: 32.94µg (47.05%), Phosphorus: 385.7mg (38.57%), Vitamin B1: 0.56mg (37.6%), Folate: 134.32µg (33.58%), Vitamin B2: 0.52mg (30.84%), Vitamin B3: 4.74mg (23.71%), Zinc: 3.25mg (21.65%), Potassium: 706.6mg (20.19%), Vitamin A: 795.15IU (15.9%), Calcium: 137.57mg (13.76%), Vitamin B5: 0.76mg (7.57%), Vitamin D: 0.9µg (6%), Vitamin E: 0.89mg (5.93%), Vitamin B6: 0.1mg (5.2%), Vitamin B12: 0.29µg (4.83%), Vitamin K: 5.01µg (4.77%)